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12. FKT-2-PCT
(15R 2)

XP-002253204

AN - 2001-497458 [55]

AP - CN20000128110 20001201

CPY - LINH-I

DC - D13

DR - 0419-U 1740-U

FS - CPI

IC - A23L2/38 ; A23L2/60

IN - JIN D; LIN H

MC - D03-H01G

PA - (LINH-I) LIN H

PN - CN1296783 A 20010530 DW200155 A23L2/38 000pp

PR - CN20000128110 20001201

XA - C2001-149465

XIC - A23L-002/38 ; A23L-002/60

AB - CN1296783 NOVELTY - A pine needle beverage is prepared from pine needles, white sugar, potassium sorbate, citric acid, essence and water through choosing pine needles, crushing pine needles, fermentation, filtering, homogenization and sterilization. Its advantages are unique taste, good enjoyment to drink it, rich nutrients and health-care function.

- (Dwg.0/0)

IW - PINE LEAF BEVERAGE PREPARATION PROCESS

IKW - PINE LEAF BEVERAGE PREPARATION PROCESS

INW - JIN D; LIN H

NC - 001

OPD - 2000-12-01

ORD - 2001-05-30

PAW - (LINH-I) LIN H

TI - Pine leaf beverage and its preparing process